

2010 ANECDOTE

COLUMBIA
VALLEY



TASTING NOTES

Our 2010 Columbia Valley Riesling offers our trademark heady aromatics of tangerines, honeysuckle, ripe pear, star fruit and green apple with subtle hints of orange and lemon peel. The flavors are equally as bright and fresh with apricots, pear, anise, lemon zest, grapefruit and tangerine dominating the palate. The wine finishes with a new perfect balance of sweetness and racy acidity.

RICHLAND & WOODINVILLE, WASHINGTON
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RIESLING
COLUMBIA VALLEY

VINTAGE The 2010 vintage was the coldest vintage on record in Eastern Washington based upon accumulated heat units. The cool, damp spring delayed bud break by two to three weeks, which led to a summer that, although pleasant, was atypical in that we did not experience dramatic heat spikes or stretches of extreme heat. The cooler summer contributed to veraison setting on two weeks late and into September. September was cool and wet for the first two weeks of the month, and then finally we began to experience our Indian summer. October was a mixed bag of warm sunny days and wet weather, but without any damaging frosts, harvest was extended on some of the varieties all the way until mid November. The white wines from this vintage truly reflect the cooler year—bright and with more acidity that really adds to the crisp, freshness of the wines.

WINEMAKING All the grapes were hand harvested at optimal maturity and hand sorted over a conveyor belt. The grapes were whole cluster pressed, and the subsequent press juice was moved to stainless tanks without exposure to oxygen. The juice was then cold settled for two to three days and racked off the juice lees to the final fermentation tanks. The juice was then fined and inoculated with specific white wine yeasts. These yeast were selected specifically to enhance the esters and fruitiness of the wine. Fermentation was held strictly at 58 degrees Fahrenheit to maintain the delicate aromas and fruit flavors. Fermentation was stopped 60 days after yeast inoculation. The wine lees were stirred throughout fermentation and for another 30 days once the fermentation was complete to enhance the richness and varietal character of the wine before bottling.

APPELLATIONS • VINEYARDS

Yakima Valley 61%	Sugar Loaf 61%
Columbia Valley 39%	Bacchus 19.5%
	Sagemoor 19.5%

FINAL BLEND 100% Riesling

AGING

Fermented and aged in 100% stainless tanks.

CASES PRODUCED 789 cases/750mL

TECHNICAL DATA

Bottled Spring 2011, pH 2.93, TA .86,
Alcohol 12.8% by volume, RS 2.1%